



## 1900 SEMI-SWEET RED LAMBRUSCO

APPELLATION: Emilia IGP

CATEGORY: Red Semi-sweet Lambrusco

PRODUCTION AREA: Scandiano and Correggio

GRAPES: 55% Lambrusco Marani, 40% Lambrusco Salamino, 5% Ancellotta

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: soft pressing of the grapes and half-a-day maceration followed by a fermentation in stainless steel tanks at a controlled temperature. Refermentation in stainless steel tanks.

COLOR: ruby red with purple hues.

BOUQUET: fruity with sweet berries notes such as raspberry and strawberry, wild flowers and violet.

TASTE: rich in flavor, with a hint of red berries, well balanced and pleasantly round.

PAIRINGS: BBQ ribs, potato pie.

Serving temperature 12-14°C (53°-57°F)

Alcohol 8%

Residual Sugar 45 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml

